

Food and Drug Administration, HHS

§ 158.170

substandard fill specified in §130.14(b) of this chapter, in the manner and form therein prescribed.

[48 FR 3957, Jan. 28, 1983, as amended at 58 FR 2883, Jan. 6, 1993]

PART 158—FROZEN VEGETABLES

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158.170 Frozen peas.

AUTHORITY: 21 U.S.C. 321, 341, 343, 348, 371.

Subpart A—General Provisions

§ 158.3 Definitions.

For the purposes of this part the following definitions shall apply:

(a) *Lot*. A collection of primary containers or units of the same size, type and style manufactured or packed under similar conditions and handled as a single unit of trade.

(b) *Lot size*. The number of primary containers or units (pounds when in bulk) in the lot.

(c) *Sample size*. The total number of sample units drawn for examination from a lot.

(d) *Sample unit*. A container, a portion of the contents of a container, or a composite mixture of product from small containers that is sufficient for the examination or testing as a single unit.

(e) *Defective*. Any sample unit shall be regarded as defective when the sample unit does not meet the criteria set forth in the standards.

(f) *Acceptance number*. The maximum number of defective sample units permitted in the sample in order to consider the lot as meeting the specified requirements. The following acceptance numbers shall apply:

Lot size (primary container)	Size container	
	<i>n</i> ¹	<i>c</i> ²
NET WEIGHT EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
4,800 or less	13	2
4,801 to 24,000	21	3
24,001 to 48,000	29	4
48,001 to 84,000	48	6

Lot size (primary container)	Size container	
	<i>n</i> ¹	<i>c</i> ²
84,001 to 144,000	84	9
144,001 to 240,000	126	13
Over 240,000	200	19

NET WEIGHT GREATER THAN 1 KG (2.2 LB)

Number of Pounds		
20,000 or less	13	2
More than 20,000 to 100,000	21	3
More than 100,000 to 200,000	29	4
More than 200,000 to 400,000	48	6
More than 400,000 to 600,000	84	9
More than 600,000 to 1,000,000	126	13
More than 1,000,000	200	19

¹ *n*=number of sample units.

² *c*=acceptance number.

(g) *Acceptable quality level (AQL)*. The maximum percent of defective sample units permitted in a lot that will be accepted approximately 95 percent of the time.

[42 FR 14461, Mar. 15, 1977]

Subpart B—Requirements for Specific Standardized Frozen Vegetables

§ 158.170 Frozen peas.

(a) *Identity*—(1) *Product definition*. Frozen peas is the food in “package” form as that term is defined in §1.20 of this chapter, prepared from the succulent seed of the pea plant of the species *Pisum sativum* L. Any suitable variety of pea may be used. It is blanched, drained, and preserved by freezing in such a way that the range of temperature of maximum crystallization is passed quickly. The freezing process shall not be regarded as complete until the product temperature has reached –18 °C (0 °F) or lower at the thermal center, after thermal stabilization. Such food may contain one, or any combination of two or more, of the following safe and suitable optional ingredients:

- (i) Natural and artificial flavors.
- (ii) Condiments such as spices and mint leaves.
- (iii) Dry nutritive carbohydrate sweeteners.
- (iv) Salt.
- (v) Monosodium glutamate and other glutamic acid salts.

(2) *Size specifications*. If size graded, frozen peas shall contain not less than 80 percent by weight of peas of the size